

CONTEMPORARY MEDITERRANEAN



Dennis Mayer Photography

Nestled within the timeless charm of a Mediterranean-style estate originally built in 1930 and meticulously remodeled in 2024, this enchanting home epitomizes versatile living. The airy interior, bathed in natural light, integrates views of lush gardens and the serene bay perfectly from nearly every vantage point. State-of-the-art appliances blend with classic materials throughout the kitchen, creating a culinary haven ideal for both daily family life and hosting grand soirées. Outside, the skillfully landscaped Mediterranean sanctuary beckons, offering a picturesque backdrop for relaxation, entertaining, and cherished family moments. Homeowners revel in the seamless flow of light and color palette, connecting indoor elegance with the tranquil outdoor splendor.



FIRST IMPRESSION

Beautiful indoor/outdoor feel. Stunning kitchen island lighting is design-forward and gives the room an immediate boost.

“ IN THE HOMEOWNERS' WORDS

The crew found a horseshoe deep in the ground when they were digging the foundation. Could the property have housed horses at one point? We'll likely never know.



HOME RESOURCES

ARCHITECT Charles Barnett & Associates

BUILDER Quinn Construction

KITCHEN & INTERIOR DESIGN Lorri Dyner Design & Dimitra
Anderson Home

LANDSCAPING Katharine Webster Landscape Design

THE KITCHEN

Cabinetry: Custom, West Summit Cabinetry

Countertops: Calacatta Caldia Marble, DaVinci Marble

Walls/backsplash: Zellige tile

Pantry counters: Dekton (Kelya)

Range hood: Master Plaster

KITCHEN DECOR

Faucets: Kallista Quincy

Hardware: Madison by Waterstreet Brass

Counter Stools: Rejuvenation

APPLIANCES

Wolf stove, Sub-Zero refrigerator/freezer, Bosch
dishwasher and Perlick wine fridge

LIGHTING

Island pendant: Custom, Allied Maker

Pantry ceiling: West Elm

Wall sconces: Hulton Sconce, Visual Comfort & Co.

DINING/LIVING AREA

Kitchen table/chairs: Four Hands/Studio McGee

Sofa: Serena & Lily

Rug: Dovetail

Rattan triangle chair: Anthropologie

Coffee table: Family heirloom

ALONG THE WAY

Artwork: Andy Warhol, original, ink drawing and watercolor

STYLISTS

Andra Norris Gallery

Anthem San Francisco

FLORAL DESIGN

Floral Art + Décor

VENDORS

Anthem San Francisco

Ashley Ashoff

Cafe Carrello



Penne with Olives and Ricotta

- 1 cup Kalamata Olives – pitted
- 1 garlic clove peeled
- 1 Tbsp capers, drained
- 2 Tbsp extra virgin olive oil
- 2 anchovies
- Juice of 1 lemon
- 1/4 cup chopped fresh basil
- 3/4 cup ricotta cheese
- 2 roasted red peppers
- 1 lb penne or small ziti pasta

DIRECTIONS

Slice olives. Combine olives, garlic, capers, olive oil, anchovies, lemon juice and half the basil in a food processor fitted with metal blade. Pulse until coarsely chopped and reserve

In a small bowl, combine the remaining basil with ricotta and reserve. Remove the stems and seeds of the roasted red peppers and cut into 1/2 inch pieces.

Cook the pasta in salted water until al dente. Drain and transfer to a serving bowl. Add reserved olive and ricotta mixtures. Toss well, scatter the red peppers over the top and serve warm or at room temperature.



"Home is where
the oven is always
warm and the table
is always full."